Elgento®

3 litre slow cooker

INSTRUCTION MANUAL

E16002

TECHNICAL SPECIFICATION

AC: 230V ~ 50Hz - 200W
Capacity: 3 litres

IMPORTANT SAFEGUARDS

When using the SLOW COOKER, basic safety precautions should always be followed, including the following:

- Read all the instructions.
- To protect against the risk of electrical shock do not put base in water or in any other liquid.
- When appliance is in use or cooling near children close supervision is recommended.
- This product is not intended for use by children or the infirm without adequate supervision and/or training.
- Switch off the wall socket and then unplug when not in use, and before putting on or taking off attachments, and before cleaning.
- The use of attachments or tools is not recommended
- Do not use outdoors or in wet/damp environments.
- DO NOT let the power cord hang over the edge of the worktop.
- **Keep your appliance away from any hot plates, burners and heated ovens.**
- It is not recommended that the slow cooker is moved when it contains hot food.
- Do not use the slow cooker other than for its purpose.
- Do not switch on the slow cooker if the ceramic pot is empty.
- Allow lid and ceramic pot to cool down first before cleaning.
- Never touch the outer enclosure of the slow cooker during its operation or before it cools always use the handles or knobs.
- Do not touch the hot surfaces. The use of oven gloves or a cloth when removing lid is recommended.
- Never cook directly in the base unit always use the ceramic pot.
- Do not use ceramic pot or glass lid if cracked or chipped.
- Do not leave the slow cooker connected to the socket outlet when not in use.
- Do not switch on the slow cooker when it is upside down or laid on its side.
- The glass lid and ceramic pot are fragile. Handle them with care.
- The appliance must not be immersed in water.
- If the supply cord is damaged or the product malfunctions it must be replaced or inspected by a qualified person.

SAVE THESE INSTRUCTIONS

USING FOR THE FIRST TIME

Before using the SLOW COOKER for the first time:

- Remove all labels and tags from the product.
- Wash the ceramic pot and glass lid in hot soapy water with a sponge or a dish cloth, rinse and dry thoroughly.

  IMPORTANT: Do not immerse the slow cooker base in water any or other liquid.

Note: During initial use you may notice a slight odour due to the burning off of manufacturing residues. This is completely normal and will disappear after using the unit for some time.

AUTO SETTING

The AUTO setting allows the user to set the slow cooker to cook frozen food for the day and be ready to serve 8-10 hours later. When set to AUTO, the Slow Cooker will cook on HIGH until the food defrosts and reaches a pre-set temperature, then switches to LOW and maintains a constant low cooking temperature. However if you wish to extend the cooking period, you can use the LOW setting and if you wish to shorten the cooking period you can use the HIGH setting.

HOW TO USE

- Place the base on a dry, level, heat resistant surface, away from the edge of the work surface. Do not use on the floor.
- Place food and other ingredients into the ceramic pot, and place the pot into the base. Cover with the glass lid.
- If you need to pre-cook or brown foods prior to slow cooking, this must be done in a pan. Do not try to brown or pre-cook food in the slow cooker.
- Set the control knob to the OFF position before plugging the unit into the main socket and the switch on at the wall socket.
- Switch off at the unit and switch off and unplug the slow cooker after cooking and remove the ceramic pot using oven gloves.

  CAUTION: Do not touch the base unit after cooking it will be hot. Allow to cool.

ABOUT SLOW COOKING

- Slow cooking has always been the best way to prepare a nutritious hot meal with minimum preparation and give maximum free time away from the kitchen.
- Traditionally slow cooking has centred on soups and casseroles but with this ceramic pot you can also produce most modern family meals and dinner party dishes. This pot is convenient as well as looking good enough to take straight to the table for serving.
  (Always place the ceramic pot on a heat proof mat or surface).
- This method of cooking is ideal for preparing tougher cuts of meat, giving them the long, gentle simmering that ensures that they become tender and full of flavour.

SUITABLE FOODS FOR SLOW COOKING AND PREPARATION

Most foods are suited to slow cooking methods; however there are a few guidelines that need to be followed.

- Cut root vegetables into small, even pieces, as they take longer to cook than meat. They should be gently sautéed for 2-3 minutes before slow cooking. Ensure that root vegetables are always placed at the bottom of the pot as they take longer to cook and all ingredients are immersed in the cooking liquid.
- Trim all excess fat from meat before cooking, since the slow cooking method does not allow fat to evaporate.
- If adapting an existing recipe from conventional cooking, you may need to cut down on the amount of liquid used. Liquid will not evaporate from the slow cooker to the same extent as with conventional cooking.
- Never leave uncooked food at room temperature in the slow cooker.
- Do not use the slow cooker to reheat food.
- Uncooked kidney beans must be soaked and boiled for at least 10 minutes to remove toxins before use in the slow cooker.
- Authentic stoneware is fired at high temperatures; therefore the ceramic pot may have minor surface blemishes and the glass lid may rock slightly due to these imperfections. Low heat cooking does not produce steam so there will be little heat loss. Due to normal wear and tear through the products life, the outer surface may start appearing “crazed”.
- Do not put the ceramic pot or glass lid in an oven, freezer, and microwave or on a gas/electrical hob.
- Do not subject the ceramic pot to sudden changes in temperature. Adding cold water to a very hot pot could cause it to crack.
- Do not allow the pot to stand in water for a long time (You can leave water in the pot to soak).
- There is an area on the base of the ceramic pot that has to remain unglazed for manufacturing purposes. This unglazed area is porous and will soak up water when immersed in it. This should be avoided.
- Do not switch the slow cooker on when the ceramic pot is empty or it is out of the base.

TIPS FOR SLOW COOKING

- For the best results. The slow cooker pot must be at least half full.
- Slow cooking retains moisture. If you wish to reduce moisture in the slow cooker, remove the lid after cooking and turn the control to high (if set to low or auto) and simmer for 30 to 45 minutes.
- The lid is not a sealed fit. Don’t remove unnecessarily as the built up heat will escape. Each time you remove the lid, allow an additional 10 minutes to the cooking time.
- If cooking soups, leave a 5cm space between the top of the cook pot and the food surface to allow simmering.
- Many recipes demand all day cooking, if you do not have time to prepare food that morning prepare it the night before and store the food in a covered container in the refrigerator. Transfer the food to the ceramic pot and add liquid/gravy. Select the setting low, high or auto.

- Most meat and vegetable recipes require 8-10 hours on low. 4-6 hours on high and 5-7 hours on auto.
- Some ingredients are not suitable for slow cooking. Pasta, seafood, milk, and cream should be added towards the end of the cooking time. Many things can affect how quickly a recipe will cook, water and fat content, initial temperature of the food and the size of the food.
- Food cut into small pieces will cook more quickly. A degree of 'trial and error' will be required to fully optimize the potential of your slow cooker.
- After food is cooked, switch cooker off and leave covered with the lid. There will be enough heat in the ceramic pot to keep warm for 30 minutes. If you require longer to keep warm switch to the low setting.
- All food may be covered with a liquid, gravy or sauce. In a separate pan or jug prepare your liquid, gravy or sauce and completely cover the food in the ceramic pot.
- Pre-browning meat and onions in a pan to seal in the juices also reduces the fat content before adding to the ceramic pot. This improves the flavour but is not necessary if time is limited.
- When cooking joints of meat, ham, and poultry etc the size and shape of the joint is important. Try to keep the joint in the lower 2/3 of the pot and fully cover with water. If necessary, cut in two pieces. Joint weight should be kept within the maximum limit.

CLEANING AND MAINTENANCE

Always make sure the slow cooker is unplugged and in the OFF position before storing away or cleaning. Make sure the unit has cooled down completely before cleaning.

- The stoneware insert is dishwasher safe or can also be cleaned with warm soapy water. To remove any foods that have been cooked onto the bottom of the pot, simply soak overnight in soapy water and rinse the next day.
- The exterior of the slow cooker can be wiped with a damp cloth and dried. DO NOT use harsh abrasive cleaner or scouring pad to clean any part of the slow cooker as this will damage the surface.

WARNING: Never submerge the entire slow cooker into water or any other liquid or this may damage the slow cooker.

GUARANTEE

This product is guaranteed for 12 months from the date of the original purchase. If any defect arises due to faulty materials or workmanship the faulty products must be returned to the place of purchase.

Refunds or replacement is at the discretion of the store.

The following conditions apply:

- The product must be returned to the retailer with the original proof of purchase.
- The product must be installed and used in accordance with the instructions contained in this instruction guide.
- It must be used only for domestic purposes.
- It does not cover wear and tear, damage, misuse or consumable parts.
- PFD has no responsibility for incidental or consequential loss or damage.
- Valid in the UK and Eire only.

WITHIN WARRANTY...

For the most efficient after sales service please complete the enclosed guarantee card and return to:

Customer Services Department
Elgento
Sutton House
Berry Hill Road
Fenton
Stoke-on-Trent
Staffordshire
ST4 2NL

Alternatively return the product to place of purchase to discuss exchange, credit or refund options

This does not affect your statutory rights

OUTSIDE OF WARRANTY...

Please contact Elgento at the above address for advice on spare parts or repair, or visit our website at:

www.elgento-products.co.uk

Please do not return this product to any other address.

DISPOSAL OF UNIT

Disposal instructions for Elgento items in accordance with the WEEE directive.

Appliances bearing the symbol shown here may not be disposed of in domestic rubbish. You are required to dispose of old electrical and electronic appliances like this separately.

Please visit www.recyclemore.co.uk, or www.recylcenow.co.uk

For access to information about the recycling of electrical items. The WEEE directive, introduced in August 2006, states that all electrical items must be recycled, rather than taken to landfill.

Please arrange to take this appliance to your local Civic Amenity site for recycling, once it has reached the end of its life.

grown**green**

MADE WITH 100% GREEN RESPECT

Paperless Design:
We started thinking about how to make this packaging "Green" from the very beginning, and thought that using as little paper as possible would be a good idea. So the whole design process was carried out online. We didn't post anything, kept printouts to a minimum and let technology take the strain.

Sustainable Packaging:
The trees used to make the card board for this box all come from sensitively managed forests. Since 2006, the people that made the cardboard for this box have planted over 700,000 acres of trees. On top of that, the whole manufacturing process is ISO14001 approved.

Responsible Transport:
This product was made in China. Most things are. But when we brought it over here, we shipped it on a container ship, along with 10,000 containers of other things. It may not be fast, it takes about 4 weeks, but it's the greenest way of doing it.

100% Recyclable:
All the cardboard in this packaging is 100% recyclable. If you can't think of a good use for the box as it is, please fold it flat and put it out with your other recycling. If you don't have regular collections, it can be taken to any cardboard recycling area or even used in your composter. Now you can play your part!

Like to find out more? **Visit www.GrownGreen.info**

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